



MAKOTO OKUWA

is a master of modern Japanese cuisine and Edomae-style sushi. Over a career spanning more than 30 years, Chef Makoto has developed his own style, combining traditional Japanese cooking with contemporary innovation.

Makoto's culinary education started in his hometown of Nagoya, Japan. At 15, he began apprenticeships with master sushi chefs Makoto Kumazaki and Shinichi Takegasa, ultimately working for Chef Haruyoshi Matsuda, a key figure in the introduction of sushi worldwide. After a decade of training, and moving to the United States, he worked closely with Iron Chef Masaharu Morimoto before going on to open his own restaurants.

In 2011, Makoto partnered with famed restaurateur Stephen Starr to create his eponymous restaurant in the Bal Harbour Shops in Miami. Today, Makoto Bal Harbour is the highest revenue Japanese restaurant in the country. With restaurants all over the world, including Miami, Florida; Washington, D.C.; Vail, Colorado; Panama City, Panama; Caracas, Venezuela; and São Paulo, Brazil; Makoto has received a nod from Michelin and been recognized by the James Beard Foundation for Outstanding Contribution.

Princess is proud to partner with Chef Makoto Okuwa for his first restaurant at sea and a menu that showcases his beautiful dishes and unique take on Japanese tradition.





\$25 COVER CHARGE PER PERSON INCLUDES CHOICE OF:
MAKOTO OCEAN BENTO OR VEGETARIAN SET MENU OR SUSHI SET MENU

BENTO BOX

SERVED WITH MISO SOUP + SUNOMONO SALAD

CHICKEN TERIYAKI*

WASABI RICE OR HOUSE SALAD

OR

KAKIAGE 

CUCUMBER ROLL, WASABI RICE OR HOUSE SALAD

OR

MISO SEA BASS*

WASABI RICE OR HOUSE SALAD

OR

SASHIMI*

BLUEFIN TUNA (2PC), ORA KING SALMON (2PC), YELLOWTAIL (2PC),

WASABI RICE OR HOUSE SALAD

OR

SUSHI*

BLUEFIN TUNA (1PC), ORA KING SALMON (1PC),

YELLOWTAIL (1PC), CALIFORNIA ROLL (4PC),

WASABI RICE OR HOUSE SALAD

SUSHI SAMPLER SET

SERVED WITH MISO SOUP

BLUEFIN FATTY TUNA* (2PC), BLUEFIN TUNA* (2PC),

ORA KING SALMON* (2PC), YELLOWTAIL* (2PC),

JAPANESE BBQ FRESH WATER EEL (1PC) + 1 URAMAKI ROLL (8PC)

(CHOICE OF THE GARDEN, SHRIMP TEMPURA, SPICY TUNA*, SPICY YELLOWTAIL*,

SALMON & AVOCADO* OR CALIFORNIA)

CHIRASHI ZUSHI

SERVED WITH MISO SOUP

ASSORTMENT OF FISH* CUT INTO CUBES OVER SUSHI RICE



Vegetarian

All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check.

**Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

MAKOTOEXPERIENCE